

# Upcycled Afternoon Tea

In the Georgian House kitchen our chefs have developed a new afternoon tea, which demonstrates how the leftovers from good quality ingredients can be used creatively to produce delicious dishes. Smoked fish bruschetta, savoury and sweet scones, lemon meringue pie, raspberry croissant mille feuille and revitalized Prosecco form part of the menu.

Georgian House hopes its ethically-conscious afternoon tea will encourage guests to consider how to make the most of the produce they buy.

## Savoury

### **Mushrooms & bacon on toast**

Mushroom stems with smoky lardons, thyme and garlic cream on brown toast

### **Meat & cider terrine**

Leftover ends from slicing and dicing packed into a terrine with capers, cornichons and cider

### **Smoked fish bruschetta**

Smoked salmon and smoked mackerel trimmings topped with cucumber, herbs and sprinkled with vinaigrette

### **Spinach, Sussex Slipcote cheese and breadcrumb burger**

Spinach, bread and cheese blended together, fried and served in a brioche bun with ripened avocado purée

## Baked

### **Cheese & thyme scone**

Leftover cheese from portioning cheese and thyme

### **Fruit scone**

Leftover dried fruit

## Sweet

### **Lemon meringue pie**

. Egg whites and lemons leftover from making Hollandaise sauce are used to make the meringue, with a biscuit base

### **Tea & apple doughnut**

Fresh doughnuts infused with tea and filled with apple jam

### **Raspberry croissant mille feuille**

Unused croissants baked until flaky and crisp,  
with cream and raspberries

### **Cookie, banana & blueberry ice cream**

Cookies, nuts, cereals, overripe banana  
and blueberry ice cream

## **Drinks**

### **Re-vitalized Prosecco**

Flat Prosecco from the bottle fortified with herbs,  
spices and East London Liquor Gin

### **Spiced pineapple, ginger and cinnamon iced tea**

Infused with pineapple skin, ginger  
and crushed cinnamon sticks

### **Apple tea**

Produced from apple peels and cores